

THE PRIVATE ROOMS AT

THE IVY

MARKET GRILL

The Private Rooms at The Ivy Market Grill are wood panelled, adorned with photos of stage and screen stars, skilfully lit and atmospheric.

The Pygmalion room seats up to 40 guests over four round tables or 26 on one long table. The Galatea room seats up to 24 guests over three round tables or 16 on one long table. Both rooms are available for breakfast, lunch and dinner events and are equally suited to the private and corporate worlds.

We offer a selection of menus that have been created specially by our Executive Chef, Sean Burbidge. We cater for specific dietary requirements and can make wine recommendations for your event. Complimentary menu cards and place cards are provided for each event and each table is decorated with seasonal flowers and tea lights.



CONTACT US

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— THE GALATEA ROOM —



— THE PYGMALION ROOM —



WINTER MENUS

Please select one menu for your whole party.
*We are happy to cater for guests with dietary requirements
and arrange an alternative dish where required.*

MENU A

£45

Duck liver parfait

*Caramelised hazelnuts, truffle and a tamarind glaze
with pear and ginger compote, toasted brioche*

Salmon and smoked haddock fish cake

*Spinach and herb sauce, soft poached hen's egg,
baby watercress, peas and sugar snaps*

Classic crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Selection of teas and filter coffee

MENU B

£50

Mozzarella di bufala

*Mozzarella di bufala with clementine,
toasted pine nuts, pesto and purple baby basil*

Roast half chicken

*Crispy skin with gremolata, rosemary jus and watercress
served with mashed potato and tenderstem broccoli*

Rich chocolate mousse

*Dark chocolate mousse with raspberries
and a salted crunchy peanut caramel topping*

Selection of teas and filter coffee



An additional cheese course can be added
to all menus at a supplement of £12.50 per person

*Cheeseboards will consist of a bespoke selection of three British or European cheeses
served with crackers & seasonal accompaniments*

Salted caramel truffles available at an additional cost of £3.50 per person

All prices include VAT, a 12.5% service charge applies

WINTER MENUS

MENU C

£55

Crispy duck salad

Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger

Roast salmon fillet

Chopped winter greens, smoked almonds and olive oil mashed potato with a lemon and a soft herb sauce

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffee

MENU D

£60

Oak smoked salmon

Smoked salmon, black pepper and lemon with rye soda bread

The Ivy Market Grill shepherd's pie

Slow braised lamb shoulder with beef and Wookey Hole Cheddar potato mash with peas, sugar snaps and baby shoots

Milk chocolate parfait

Milk chocolate parfait with caramelised banana, glazed pecans and Chantilly cream

Selection of teas and filter coffee



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WINTER MENUS

MENU E

Available from 27th November to 31st December

£65

Oak smoked salmon

Smoked salmon, black pepper and lemon served with rye soda bread

Roast turkey and duck ballotine with traditional accompaniments

*Chestnut, pork and sage stuffing, with roast potatoes,
honey roasted carrots, Brussels sprouts, pigs in blankets and truffle sauce*

Christmas pudding

Steamed Christmas pudding with redcurrants and brandy cream

Selection of teas and filter coffee with mince pies

MENU F

£70

Smoked salmon and crab

Oak smoked salmon, crab and dill cream with rye soda bread

Slow-roasted lamb shoulder

*Mustard and herb crust with creamed potato,
glazed root vegetables and rosemary sauce*

Apple tart fine

*Baked apple tart with Calvados caramel
and Madagascan vanilla ice cream*

Selection of teas and filter coffee



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WINTER MENUS

MENU G

£75

Prawn cocktail

*Classic prawn cocktail with baby gem, avocado,
cherry tomatoes and Marie Rose sauce*

English matured 7oz fillet steak

*Chargrilled English matured 7oz fillet steak served with dauphinoise potato,
green beans and watercress, peppercorn or Béarnaise sauce*

Lemon meringue Alaska

*Baked meringue with lemon ice cream,
lemon curd sauce and baby basil*

Selection of teas and filter coffee

MENU H

£80

Half poached lobster salad

*Half poached lobster with cucumber and watermelon salad,
Amalfi lemon and basil mayonnaise*

Fillet of beef Wellington

*Truffle beef Wellington with mushroom duxelle,
creamed potato, honey glazed baby carrots and red wine sauce*

Chocolate bombe

*Melting chocolate bombe with milk foam and a vanilla ice cream
and honeycomb centre with hot salted caramel sauce*

Selection of teas and filter coffee



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CANAPES

*We recommend 4 canapés per person for a pre-dinner reception
or 12 per person for a drinks party*

NIBBLES

£3.50

Spiced green olives

Salted smoked almonds

Smoked and lightly spiced with Cornish salt

SAVOURY CANAPES

£2.50

**Breaded crunchy prawns
with matcha green tea sauce**

Smoked salmon, dill & lemon cream cheese blini

**Avocado and quinoa chicory leaf
with ginger and lime dressing (v)**

Grilled sirloin skewers with truffle mayonnaise

**Duck liver parfait, hazelnut crumble
on toasted brioche**

Crispy duck, hoisin, ginger and chilli

Grilled chicken skewers with avocado houmous

Mini roast beef Yorkshire pudding, shaved horseradish

Truffle arancini (v)

Lobster cocktail cornet with caviar

Ponzu marinated tuna tartare, avocado & sesame

SWEET CANAPES

£2.50

Raspberry cheesecake tart

White chocolate and passion fruit ice cream balls

Mini lemon meringue pie

Macarons

Crème brûlée doughnuts

SMALL DISHES

*We recommend 6 bowl food options per person
for a drinks party*

SAVOURY BOWLS

£6.50

Tuna tartare, soy and sesame

The Ivy Market Grill shepherd's pie

Apple and Stilton salad with golden raisins,
caramelised hazelnuts, celery and Belgian endive (v)

Mozzarella di bufala with clementine,
toasted pine nuts, pesto and purple baby basil (v)

Mushroom risotto

Bang bang chicken,
with cucumber, radish, baby gem and sweet chilli
and peanut dressing

Classic prawn cocktail

Crispy duck and five spice salad

SWEET MINI DISHES

£6.50

Classic crème brûlée

Vanilla panna cotta

Chocolate cup and popping candy

BREAKFAST

Please select one menu for your whole party

MENU A

£20

Toast and preserves

*A choice of white, granary and gluten free bread,
served with strawberry, apricot jam and marmalade*

Gluten-free organic granola

*Puffed rice, buckwheat and quinoa grains, apricot,
coconut and toasted seeds with almond milk*

Bacon and egg brioche roll

Smoked streaky bacon and fried hen's egg

MENU B

£25

Selection of mini pastries and preserves

*Mini croissant, chocolate twist, pain au raisin and wild berry Danish,
served with butter and preserves*

Gluten-free organic granola

*Puffed rice, buckwheat and quinoa grains, apricot,
coconut and toasted seeds with almond milk*

Eggs Benedict

*Pulled honey roast ham, toasted English muffins, two poached hen's eggs
with hollandaise sauce and watercress*

OR

Eggs Royale

*Smoked salmon, toasted English muffins, two poached hen's eggs
with hollandaise sauce and watercress*

Please select one for the entire party



*Menus come with a serving of freshly squeezed orange juice
and English Breakfast tea or filter coffee*

BREAKFAST

Please select one menu for your whole party

MENU C

£28

Green juice

Avocado, celery, apple, spinach, watercress, cucumber, citrus and mint

Half caramelised pink grapefruit

Warm half grapefruit with caramelised demerara sugar

Gluten-free organic granola

*Puffed rice, buckwheat and quinoa grains, apricot,
coconut and toasted seeds with almond milk*

Poached hen's eggs with avocado, tomato and sesame

*Chopped avocado with roast plum tomatoes and poached hen's eggs
on toasted granary with sesame dressing*

MENU D

£32

Selection of mini pastries and preserves

*Mini croissant, chocolate twist, pain au raisin and wild berry Danish,
served with butter and preserves*

Gluten-free organic granola

*Puffed rice, buckwheat and quinoa grains, apricot,
coconut and toasted seeds with almond milk*

The Ivy Market Grill full English breakfast

*Smoked streaky sweetcured bacon, Cumberland herbed sausage,
fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushrooms
and baked beans, served with sourdough toast*



*Menus come with a serving of freshly squeezed orange juice
and English Breakfast tea or filter coffee*

THE PYGMALION ROOM



THE GALATEA ROOM



DRINKS

COCKTAILS

The Royale	10.25
<i>Our signature Kir Royale with Briottet rose liqueur, Sipsmith sloe gin and hibiscus topped with Champagne</i>	
Orchard G&T	9.50
<i>Chase Seville Orange gin, RinQuinQuin a la Peche, Creole bitters with Fever-Tree Mediterranean tonic</i>	
Bloody Mary	9.50
<i>Wyborowa vodka, The Ivy Market Grill spice mix and tomato juice</i>	
Peach bellini	9.50
<i>Peach puree & Prosecco</i>	
Buck's Fizz	9.50
<i>Fresh orange juice & Champagne</i>	

COOLERS & JUICES

Beet It	4.00
<i>Beetroot, carrot, apple juice</i>	
Green Juice	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
Mixed Berry Smoothie	4.50
<i>Raspberry, strawberry, blueberry, banana</i>	
Power Up	4.95
<i>Pineapple, orange, wheatgrass, papaya juice</i>	
Home-made Ginger Beer	4.75
<i>Freshly pressed ginger juice, lemon, sugar and soda water</i>	
Peach & Elderflower Iced Tea	4.75
<i>Peach, elderflower & lemon with Ivy 1917 & Afternoon tea blends</i>	
Jax Coco coconut water	4.75
<i>100% pure coconut water from the Philippines</i>	

SOFT DRINKS

Coca-Cola, Diet Coke	2.75
Fever-Tree soft drinks	2.75
Acqua Panna still mineral water	3.50
<i>750ml</i>	
San Pellegrino sparkling mineral water	3.50
<i>750ml</i>	

BEERS & CIDER

Peroni Nastro Azzurro, Italy, 5.1% abv.	330ml	4.50
Meantime Pilsner, London, England, 4.4% abv.	330ml	4.75
Samuel Smith's Organic Pale Ale,		5.50
<i>North Yorkshire, England, 5.1% abv.</i>		<i>355ml</i>
Chapel Down Curious IPA, Kent, England, 5.6% abv.	330ml	4.75
Guinness Stout, Dublin, Ireland, 4.5% abv.	330ml	4.75
Aspall Cyder, Suffolk, England, 5.5%,	330ml	5.00

FACILITIES & FURTHER INFORMATION



Capacity

The Pygmalion - maximum 40 seated (*up to 26 guests on one table or 40 on four round tables*) and 50 standing

The Galatea - maximum 24 seated (*up to 16 on one table or 24 on three round tables*) and 30 standing



Access, Service & Departure Times

Breakfast -access: 7.45 am | service: 8.00 am | guests' departure: 10.30 am

Lunch – access: 11.30 am | service: noon | guests' departure: 5.00 pm

Dinner – *Monday to Saturday*

access: 6.00 pm | service: 6.30 pm | guests' departure: midnight
(Sunday guests' departure 10.30 pm)



Service charge: 12.5%



Menu cards can be printed and dedicated to your requirements



Complimentary place cards are provided



Four displays of seasonal flowers are provided in The Pygmalion room and three in The Galatea room. Additional flowers can be arranged via our florist



Tea lights can be supplied to suit your table layout



An iPod docking station is available for your own use or background music can be provided



We do not have the facilities for DJs or dancing



A complimentary easel & plasma screen can be provided



Please note that there is no lift access to the private dining rooms



Complimentary Wi-Fi



Corkage is not permitted

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